

LUSTAU

ALMACENISTA®



JOSÉ LUIS
GONZÁLEZ
OBREGÓN

AMONTILLADO
DEL PUERTO

VARIETY

100% Palomino

AGING

The Solera of this Fino consists of **10 casks** which are aged in **José Luis González Obregón's** bodegas in **El Puerto de Santa María**.

TASTING NOTES

Tawny gold colour. Complex and elegant, this classic Amontillado is **pungent** and aromatic, with fine notes of oak. **Nutty** on the palate with a **hint** of **sweetness** and a **lingering**, dry finish.

TO SERVE

Serve at 13 – 14°C /55 - 57°F/. Ideal to accompany dishes such as **consommés**, foie-gras, cold and **smoked meats**, a cheeseboard, and even rich flavoured fish or seafood dishes. It is a wine that pairs perfectly with **spicy Asian cuisine**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
18,5%	0,984	3,1	0,5	6,00	6	12 years /5+7/